



# PARALLAX

## VINTAGE 2025 · GRENACHE

Grenache is one of the most widely planted red wine grape varieties in the world. It is typically harvested late in the season when it is fully ripe to display gorgeous rich sweet red fruit characters and soft supple tannins with a generous and supple mouthfeel. But when harvested early in the season a divergent and equally impressive wine can result. Parallax Grenache is picked 2-4 weeks earlier than normal and combined with fermentation on stalks and minimal maturation has resulted in an admirably divergent wine compared to the norm from this variety, showing the versatility of Grenache.

### GROWING SEASON

The 2025 vintage has delivered wines of exceptional quality, destined to rank among the finest. This warm and dry year was punctuated by significant growing season frosts, with rainfall from Winter through Summer reaching only two-thirds of the average. Two major frosts in September set the tone for a challenging yet rewarding season. Spring temperatures were 1 degree above average, while Summer was 2 degrees higher. The combination of warmth, dry conditions, and lower yields resulted in the earliest start and finish to vintage since our winemaking journey began in 2002. These steady ripening conditions ensured the vines remained healthy, producing grapes of outstanding quality and the resultant 2025 wines stand firmly in the upper echelon.

### VINEYARD

Parallax is a single-vineyard wine from a low yielding Grenache vineyard. The soil is sandy loam with quartz, ironstone and subsoil clay, providing optimal conditions for these vines.

### WINEMAKING

The Grenache was harvested on February 17th whilst bright, fresh and juicy with perfect natural acid. The grapes were crushed, and all stalks were included in the fermenter to add tannin, structure and complexity. The native wild yeast from the vineyard were left to naturally ferment with temperature peaking at 24 degrees C. Pumovers were performed twice daily, circulating the fermenting juice through the skins and stalks. After 9 days on skins, the must was pressed to tank for natural malolactic fermentation and brief maturation prior to bottling.

### TASTING NOTES

Parallax 2025 is a dazzling cherry-red colour.

The aroma is superbly lifted and vibrant, bursting with bright raspberry, red licorice, and a hint of wintergreen alongside fresh garden herbs. Intense floral perfume and delicate musk add further intrigue, creating an utterly engaging bouquet that draws you in.

On the palate, it's light-bodied yet bursting with juicy energy. Crunchy red berry fruits explode upfront, supported by fine, chalky tannins that provide subtle grip, structure, and definition for the bright fruit to shine. A plush line of acidity, edged with a sherbet-like zest, brings balance and lift. The finish is long, with layers of red berry fruit and a touch of mineral adding finesse.

A wine of charm, freshness, and vivid purity, Parallax 2025 is deliciously drinkable now, yet will reward enjoyment over the next five years.

Parallax is best enjoyed now or over the next five years.

